Table 1. Phytanic acid and phytol content of foods. Results for phytanic acid are compared with those previously reported by this group and from the literature

	Phytanic acid mg/100 g food			Phytol mg/100 g food	
Food	This study	Previous study	Lit.	cis	trans
Cereals and cereal products					
Wholemeal flour (Allinson)	0.0				
White flour	0.0	0.0			
Wholemeal bread (Hovis)	0.0	0.0		0.25	0.0
Wheat germ	0.0				
Porridge oats	0.0	1.8	0.0	0.0	0.0
Sago	0.0			0.0	0.0
Tapioca	0.0			0.0	0.0
Rice, white (boiled)	0.0	1.0			
Ryvita (dark)	0.0				
Breakfast cereals	0.0				
Kelloggs—Special K Smacks	0.0				
Corn Flakes	0.0	1.2			
Rice Krispies	0.0	2.7		0.0	0.0
Honey Nut Loops	0.0	4.7		0.0	0.0
Crunchy Nut Cornflakes	0.0				
Start	0.0				
Frosties	0.0			0.0	0.0
Cocopops	0.0			5.0	0.0
Bran Flakes (Sainsbury)	0.0				
Weetabix	0.0	1.5			
Biscuits	0.0	1.0			
Rich Tea (McVities)	12.3	8.9		0.0	
Rich Tea (Sainsbury)	0.0	0.5		0.07	
Bourbon (Waitrose)	0.0				
Choc. Chip Orange Cookies (Waitrose)	0.0				0.0
Gream Crackers (Jacobs)	0.0	0.0		0.0	
Pastry	0.0				
Mr Kipling Apple Pie	38.1				0.0
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Soya products					
Tofu Soya Curd	0.0			0.0	0.0
Soya Chunks (Protoveg)	0.0	3.8		0.5	0.0
Soyamix (Sosmix)	0.0				
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Milk and milk products	9.7		0.3		
Homogenized whole milk	24.4		0.3		
Evaporated milk Skimmed milk powder (Marvel)	0.0		0.5	0.0	0.0
Liquid skimmed milk	0.0		0,5	0.0	0.0
	3.0				
Baby milk powder (SMA Gold old formula) Double cream	44.1				
'Elmlea' Double	30.0				
Low fat natural yoghurt (cows)	2.1				
Sheeps' milk voghurt	6.6				
Mature Canadian cheddar	98.9				
Processed cheese (Kraft Singles)	65.6			0.0	0.0
Processed cheese (Rait Singles) Processed cheese (Dairylea Triangles)	52.5	7.7		0,0	0.0
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	Phytanic acid mg/100 g food			Phytol mg/100 g food	
Food	This study	Previous study	Lit.	cis	trans
Stilton cheese	7.8				
Camembert cheese	51.5	8.5			
Cream cheese (45% fat)	129,4		Cheese		
Half fat cottage cheese	6,8	1.8	5-50	0.0	0.0
Danish blue cheese	25.0	-			
Goats' milk cheese	17.3				
Flora 'Alternative to Cheddar Cheese'	0.0				
Shape 'Spread with Mature Cheddar' (St Ivel)	76.7			0.0	1.67
Very low fat fromage frais	0.0				
Non-dairy topping (Nestle Tip-Top)	0.0				
Non-dairy ice-cream (Walls Blue Ribbon-					
Vanilla	0.0	3.1			
		Lyons			
Milk substitutes	0.0				
Coffeemate	0.0				
Soya Milk (White Wave)	0.0				
Fresubin Nut Flavour (Fresenius)	0.0				
Eggs					
Egg Yolk	0.0	0.0	0.22		
Fats and oils	176.7	10.2	50-500	0.0	2.25
Butter	637.4	10.2	30-500	0.0	
Fish Oil (Maxepa Capsule)	753.3				
(Maxepa Liquid)	0.0	0.0	1.2		
Lard	45.6	0.0			
Beef suet (Atora) Margarines and spreads	10.0				
Stork Special Blend	275.2				
Flora Sunflower	0.0	14.1			
Flora Extra Light	0.0	0.0			
St Ivel Gold	0.0	5.8	Margar	ine	
Tomor	0.0		6-130		
Tesco Soya Margarine	0.0				
Trex Solid Sunflower	0.0				
Krona Margarine	76.0	13.0			
Vegetable oils					
Olive oil (Virgin)	0.0			0.0	0.0
Soya	0.0	14.0			
Arachis (Poanut)	0.0				
Rapeseed	0.0			0.0	0.0
Corn	0.0	0.0	0.0		
Safflower	0.0	1.4		0.0	0.0
Sunflower	0.0	0.5			
Meat and meat products	4.3	23.6		0.0	0.0
Beef-lean 'organic'	33.1	20.0			
Beefburger (McDonalds)	325.9		trace		
Beef fat 'organic'	57.2				
Lamb liver (raw)	37.2				

Table 1. continued.

	Phytanic acid mg/100 g food			Phytol mg/100 g food	
Food	This study	Previous study	Lit.	cis	trans
Pork—lean roast	0.0	3.8	0.04		
Pork-luncheon meat	0.0			0.0	0.0
Ham	0.0	5.7	0.7	0.0	0.0
Pigs liver	0.0	36.1			
Pigs kidney	0.0				
Pork and turkey sausages (Matthews)	0.0	0.0			
Rabbit (lean and fat)	4.2	2.2			
Poultry					
Chicken leg meat	0.0	0.0	1.8	0.0	0.0
Chicken liver	0.0	0.0			
Duck meat (lean)		7.9			
Duck fet	0.0			0.0	0.0
Turkey (minced dark and light meat)	0.0			0.0	0.0
Meat substitutes					0.0
Micoprotein—Quorn	0.0			0.0	0.0
Fish					
Cod, frozen raw	5.4	4.2	0.3	0.0	0.0
Coley, frozen raw	2.2	112	0.0	0.0	0.0
Crab, tinned white meat	1.7	5.0			
Haddock, smoked	5.1	2.6			
Mackerel, tinned in brine	39.7		3-18	0.0	0.0
Plaice, frozen raw	11.2		,		
Prawns, tinned in brine	1.2	1		0.0	0.0
Salmon, fresh Scotch	110.3	p1915	2.0		
Salmon, canned USA	255.1	÷	11-29		
Sardines, tinned in brine	40.3	,	58.0	0.45	0.42
Tuna, tinned in water	4.9	25.4	0.6-0.9		
Vegetables					
Onions, dried	0.0	0.0			
Peas, dried	0.0	0.0		0.12	0.1
Peppers, dried	0.0			0.06	0.1
Potatoes, dried (Smash)	0,0	3.2			
Crisps Walkers	0.0			0.0	0.0
Sainsbury Lower Fat	3.9 0.0			0.0	0.0
Golden Wonder	0.0			0.0	0.0
Mushrooms, dried	0.0	0.3			
Tomato puree	0.0	0.0	0.13	0.0	0.0
Pulses	0.0	0.0	0.13	0.0	0.0
Baked beans in tomato sauce (Heinz)	0.0	2.9		0.2	0.0
Red kidney beans, tinned	0.0	0.6		0.0	0.0
Lentils, cooked	0.0	0.6		0.0	0.0
Tahini (Sesame paste)	0.0	5.0			
, (5.5				
Fruit					
Apple	0.0	0.0			
Banana	0.0	0.0			
Orange juice	0.0	0.1		0.0	0.0

Table 2. Fat content and phytanic acid in fish

sh g Fat/100 g fish		mg Phytanic acid/100 g fish	mg Phytanic acid/g fat		
Cod, raw Coley, raw Crab, white meat Haddock, smoked Mackerel, canned in brine Plaice, raw Prawns, canned in brine Salmon, fresh Scotch Salmon, canned USA Sardines, canned in brine Tuna, canned in water Maxepa Fish Oil, capsules Maxepa Fish Oil, iquid	0.7 1.1 0.3 0.9 13.0 2.2 1.0 10-13 8.0 8.3 1.1 100/100 ml	5.4 2.2 1.7 5.1 39.7 11.2 1.2 110.3 255.1 40.3 4.9 637.4 753.3	7.7 2.0 5.7 5.7 3.1 5.1 1.2 8.5 31.9 4.9 4.5 6.4/ml 7.5/ml		

cream, very low fat fromage frais and fully skimmed milk contained no phytanic acid.

Fish

All fish and fish products analysed contained phytanic acid: the amount found increased in proportion to the fat content of the fish (Table 2).

Meats

Poultry such as chicken, turkey, and duck were free of phytanic acid, as were pork, pig offal and processed pork.

Phytanic acid was found in beef and to a lesser extent in rabbit. Attempts to analyse lamb meat and fat were inconclusive because of interference, but phytanic acid was found in lamb's liver (and also in sheeps' milk yoghurt).

Fruit and vegetables

No phytanic acid was found in any of the fresh and dried fruits, pulses or dried vegetables. A small amount was found in walnuts but not in any of the other four varieties of nut, nor in arachis (peanut) oil.

Miscellaneous foods

None of the beverages contained phytanic

acid, Manufactured foods such as soups, chocolate and biscuits which did contain phytanic acid were those which had animal fats listed in the ingredients: those containing only vegetable fats contained no phytanic acid.

Small amounts of phytol have been found in many of the 57 foods analysed. The highest values were found for oxo cubes (meat based) and leaf tea.

Discussion

The number and variety of foods analysed were significantly greater than previously reported. In general, the results were in agreement with those already published. Some discrepancies do arise, for example in the case of nuts, especially peanuts, and vegetable oils. These can be accounted for by a change in the experimental conditions used in the analysis. The use of a 70% cyanopropyl siloxane column with temperature gradient enhanced the resolution of the phytanic acid peak: in addition, extracting the food with, and without, the internal standard overcame the problem of interference with the C15 fatty acid. It is also possible that changes in food-processing methods, especially in the refining of oils, have resulted in changes in the composition of these foodstuffs.